



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

D&S Foodservice, Inc
Brady Blue Glass Cafe
6555 W Good Hope Rd
Milwaukee, WI

9/9/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-501.16	Mashed potatoes were hot held at 127 degrees F in the plastic hot holding box. Food handler reheated mashed potatoes to 165 degrees F. Potentially hazardous food must be held hot at 135 degrees or above.	9/20/2013
3-501.16	a) A container of honey dew melon was cold held at 51 degrees F and a container of cottage cheese was cold held at 50 degrees F in the open bunker cooler in the customer area. b) Cottage cheese and cut lettuce was cold held at 50 degrees F in the salad buffet. Potentially hazardous food must be held cold at 41 degrees or below.	9/23/2013

Notes:

CFM Cindy Buechs expires 10/21/13 (Has signed up for refresher course)

On 9/9/2013, I served these orders upon D&S Foodservice, Inc by leaving this report with

Inspector Signature (Inspector ID:96)

Operator Signature